

Thank you for your interest in Daddy O Boutique Hotel and Restaurant. Our management and staff are dedicated to the art of hospitality, providing inspired food and professional service.

An adventuresome menu using nature's finest ingredients with island influence that's the signature of the great food guests will come to expect at the Daddy O. Presenting the essence of contemporary American cooking, Chef Allan Vanesko has created a succulent array of dishes that will make dining at Daddy O a most memorable experience.

There are many dining and entertaining options. Private parties can be arranged in various settings and dining rooms, on and off-premise. Our private party portfolio has been developed to give you a point of reference. We offer a wide variety of menu items to satisfy every palette and occasion. Using this as a starting point we handle every party on a personal level. Please feel free to contact me for any reason, and I look forward to planning your party.

Sincerely,

Pete Palladino
General Manager

Menu

Enclosed are Daddy O private party menus. Please note that the prices quoted do not include 7% New Jersey sales tax or 20% service charge. All prices quoted herein are firm through December 2009. Any affair beyond this date is subject to a proportionate price increase consistent with increased costs of food and beverage. Choice of two entrees requires preorder for parties of 50 guests or more

Guarantees

The final number of guests attending your affair is required ten days prior to your party. This is critical to insure that we can meet your needs. Once received the number will be considered a guarantee and not subject to reduction.

Cocktails

Cocktails are charged on a per drink basis. Butlered wine, champagne, sparkling water and soft drinks are also available. Wine is charged on a per bottle basis. Please ask to see our current wine list for suggestions.

Coat Check

Provided Free of Charge.

Parking

Parking is available free of charge adjacent to Daddy O.

Special Amenities

Other amenities that can be provided for you at an additional charge are valet parking, specialized linen, audiovisual equipment, and flowers. Please speak to our restaurant representative for the pricing of these amenities.

Deposit and Payment

To confirm your date, a signed contract and deposit are required. Should a confirmed reservation be cancelled, a percentage of your deposit will be refunded under the guidelines outlined in our contract. An initial deposit of \$10.00 per expected Guest is required along with a signed contract to guarantee your Date.

Please Note: Your invitation must state the exact time the affair commences, as no provisions are available for early arrivals. Reception rooms are open to guests fifteen minutes prior to the scheduled time.

Enclosed please find Daddy O's dinner menus. Hors d'oeuvres and Intermezzo courses are not included, but can be added, see enclosed menus for further details. For parties that require more than one entrée selection, a pre-order is required, unless there are two courses prior to the entrée.

Menu One: Forty Eight dollars per person. Select one item from the following categories:

- Salad or Soup
- Entree
- Dessert
- Coffee or Tea

Menu Two: Fifty Five dollars per person. Select one item from the following categories:

- Appetizer
- Salad or Soup
- Entrée
- Dessert
- Coffee or Tea

Menu Three: Sixty dollars per person, Select one item from the following categories:

- Appetizer
- Soup
- Salad
- Entrée
- Dessert
- Coffee or Tea

Menu Four: Sixty Five dollars per person, Menu Degustation. For your dining pleasure our Chef would be pleased to prepare a six-course menu to include:

- Hors D'Oeuvres
- Appetizer
- Salad
- Fish Course
- Meat Course
- Grand Dessert
- Coffee or Tea

Cold Hors D'oeuvres – Butlered *

Blackened Spiced Chicken Wrap w/ Guacamole, Spicy Red Pepper Mayo	2.50
Jumbo Shrimp Cocktail w/ Lemon & Dill Cocktail Sauce	4.00
Smoked Salmon Canapé w/ Warm Potato Pancake, Sour cream & Chives	3.00
Prosciutto wrapped Asparagus, Roasted Pepper Aioli	2.50
Oven Dried Tomato- Artichoke Croustade w/ Hummus Spread, Fresh Thyme	2.50
Ahi Tuna Nacho, Guacamole, Roma Tomato & Jalapeno	3.00
Peppered Beef Tenderloin, Roasted Peppers, Gorgonzola, Toasted Baguette	3.00
Tomato- Fresh Mozzarella Bruschetta, Balsamic Drizzle	2.00
Crab & Mango Salad, Tortilla Cup, Avocado	3.00
Top Neck Clam w/ Cocktail Sauce	2.50
Seasonal Oyster w/ Champagne- Black Pepper Mignonette	3.50

Hot Hors D'oeuvres – Butlered *

Wild Mushroom Vol au Vant	3.50
Asian Vegetable Spring Rolls w/ Ponzu Dipping Sauce	2.50
Crispy Mini Crab cakes w/ Spicy Mayo	3.00
Sesame- Soy Grilled Baby Lamb Chops	4.50
Mustard Crusted Baby Lamb Chops	4.50
Crisp Potato Skins, Smoked Bacon, Goat Cheese, Chives	2.25
Sea Scallops wrapped in Bacon w/ Horseradish Remoulade	3.50
Tempura Gulf Shrimp w/ Vietnamese Chili Sauce	4.00
Pork Pot Stickers w/ Soy Dipping Sauce	2.75
Tandori Chicken Satay w/ Raita Sauce	2.25
Fig & Goat Cheese Flatbread	2.75

*Priced Per Piece

Hors D'oeuvres Spoons**Cold**

Spicy Ahi Tuna with Mango and Crushed Peanut	3.00
Vine Ripe Tomato Gazpacho, Grilled Shrimp	3.00
Scallop Ceviche, Papaya, Serrano Chiles, Pepitas	3.25
Oyster Sliders with Bloody Mary Mignonette	4.00

Hot

Lobster Bisque with Chives	3.00
Philly Cheesesteak, Braised Short Ribs, Goat Cheese, Onions	3.00
Potato Gnocchi, Wild Mushroom Ragout, Truffle Oil	3.00
Pasta in Clam Sauce, Crumbled Bacon, Pecorino	3.00

Hors D'oeuvres Stations

Seafood

Iced Jumbo Shrimp w/ Cocktail Sauce & Lemon Wedges	4.00 each
Fresh Seasonal Oysters, Apple-Black Pepper Mignonette	3.50 each
Fresh Blue Crab Claws, Spicy Mustard Sauce	5.00/person
Top Neck Clams, Cocktail Sauce & Lemon Wedges	2.75 each
Smoked Norwegian Salmon w/ Traditional Garnish	7.50/person
Chilled Lobster Cocktail w/ Cocktail Sauce, Lemon Wedges	11.00 each

Hors D'oeuvres Stations

SUSHI STATION (pickled ginger, wasabi, soy sauce) parties of 20 or more

California Roll, Crab Roll, Ahi Tuna, Yellowtail, Salmon, Vegetable Roll, Shrimp, Salmon Roe (select four)	17.00/person
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Crudités:

Harvest of Fresh Vegetable, Blue Cheese Dip	7.00/person
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Tropical Fruit and Berries

Colorful Assortment of Fresh Seasonal Fruits & Berries	8.00/person
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Gourmet Cheeses

Assorted Cheeses from Around the World with Dried Fruits, Candied Walnuts, Ruby Grapes, Fine Crackers	9.00/person
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Antipasto

An Array of Sliced Italian Meats and Cheese w/ Roasted Peppers, Grilled Eggplant, Fennel, Zucchini, Marinated Artichoke & Olives	11.00/person
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Pacific Rim

Skewers of Szechwan shrimp, Thai Curry Chicken, Spring Rolls, California Rolls, Pickled Ginger, Wasabi & Soy Dipping Sauce	12.00/person
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Taste of Provence

Rosemary Grilled Shrimp, Garlic Chicken, Grilled Zucchini, Roasted Peppers, Marinated Olives, Sun Dried Tomatoes, Belgian Endive, Herb Goat Cheese, & Red Pepper Rouille	12.00/person
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Shellfish Harvest

Poached Lobster Tail, Grilled Scallops, Lime-Marinaded Mussels, Skewered Garlic Shrimp, Dill Cocktail Sauce, Spicy Remoulade, Mango Cilantro Coulis & Lemon-Lime Garnish	23.00/person
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Sunday Brunch Buffet

Freshly Squeezed Juices
Assorted Homemade Muffins, Croissants & Breads
Sweet Butter & Preserves
Bagel Assortment w. Smoked Salmon & Flavored Cream Cheeses
Seasonal Fresh Fruit Assortment
Cinnamon French Toast w. Maple Syrup
Traditional Eggs Benedict w. Hollandaise Sauce
Penne Pasta with Asparagus, Mushroom, Sun-Dried Tomato, Parmesan Cream Sauce
Honey Roasted Organic Turkey Breast with Cranberry Mayonnaise
Breakfast Meats ~ Sausage, Bacon & Scrapple
Home Fried Potatoes
Coffee & Tea, Brewed Decaffeinated

Thirty Two Dollars per person

*Omelet Station may be included for an additional \$7.50 per guest.
Traditional & Egg White Omelets made to order w. assorted fillings.
Omelet Chef ~ \$50.00 each

**To supplement the Brunch Buffet w. Additional Stations please see our Representative for pricing.

Appetizers

Hot	Suppl.
Handmade Potato Gnocchi with Wild Mushrooms, Oven Dried Tomatoes	
Ricotta Cheese Ravioli w. Shitake Mushrooms, Sun Dried Tomatoes, Pecorino and Roasted Garlic Cream	
Jumbo Lump Crab Cake w. Asparagus-Corn Salad Smoked Tomato Vinaigrette	5.00
Philly Cheese steak with Braised Short Ribs, Goat Cheese, Truffle Oil	3.00
Pad Thai, Rice Noodles, Bean Sprouts, Toasted Peanuts, Chili-Lime Sauce with Crab 5.00	
Shrimp Ravioli, Asparagus, Tomato, Bay Shrimp, Lobster Cream	5.00
Sea Scallop w/ Lobster Cannelloni, Lobster Cream, Petite Salad	6.00
Chilled	
House Smoked Norwegian Salmon with Toasted Brioche, Traditional Garnish	
Ahi Tuna Sashimi Roll w. Jumbo Lump Crab, Avocado Salad	5.00
Shrimp Cocktail w. Tequila-Lime Sauce, Mango Cucumber Shooter	4.00
Jumbo Lump Crab Martini, Mango Avocado	5.00
Ricotta- Grilled Vegetable Pasta Roulade, Basil Pesto, Chilled Tomato Vinaigrette	
Roasted Organic Beet & Goat Cheese, Mandarin Orange, Petit Greens	

Soups

Classic Maine Lobster Bisque

New England Clam Chowder

Cream of Wild Mushroom

Vine Ripe Tomato Gazpacho

*Please Inquire about other Seasonal Options

Salads

Classic Caesar Salad w. Shaved Pecorino, Garlic Crouton

Mixed Green salad, Grape Tomato, Cucumber, Dijon Vinaigrette

Field Greens, Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette 3.00
Beef Steak Tomato-Mozzarella w. Basil Vinaigrette, Balsamic Vinegar (seasonal)

Chopped Salad, Iceberg, Avocado, Tomato, Smoked Bacon, Bay Shrimp,
Red Onion, Chipotle-Lime Ranch Dressing 3.00

Field Greens, Grape Tomato, Olives, Toasted Pine nuts, Feta, Citrus Vinaigrette 2.00

Intermezzo – Sorbet 4.00 per person

Lemon Mango Raspberry

Entrees

*Please Select a Vegetable & Starch to Accompany your Entrée Selection

Suppl.

Organic Roast Chicken Breast with Mustard Thyme Sauce

Roast Breast of Chicken Stuffed with Spinach, Sun Dried Tomato,
Goat Cheese, Sweet Garlic-Chicken Jus

Organic Roast Chicken Breast with Maderia-Wild Mushroom Cream Sauce

Grilled Island Spiced Chicken Breast with Tropical Fruit Chutney

Soy Roasted Pekin Duck Breast Orange-Ginger Duck Reduction

Pan Roasted Jail Island Salmon Lemon-Chive Butter

Grilled Jail Island Salmon Soy-Honey Glaze

Florida Keys Mahi-Mahi with Oven Dried Tomato Vinaigrette

Jumbo Lump Crab cakes with Asparagus-Corn Salad, Lemon Emulsion 7.00

Center Cut Filet Mignon with Homemade Steak Sauce 8.00

N.Y. Strip Steak with Brandy- Peppercorn Sauce 9.00

Slow Roasted White Marble Farms Pork Loin with Balsamic-Apple Reduction 5.00

Dijon Crusted Double Lamb Chops with Cabernet-Lamb Jus 15.00

Roast Prime Rib of Beef with Horseradish Aus Jus 8.00

Duets

Organic Chicken Breast and Jail Island Salmon w. Lemon Chive Butter

Organic Chicken Breast & Lump Crabmeat w/Madeira Chicken Jus, Capper Remoulade

Petite Filet Mignon and Savory Crab cake w/Red Wine Sauce & Tabasco Emulsion 12.00

Petite Filet Mignon and Lobster Tail w. Red Wine Sauce and Tomato Hollandaise 25.00

Petite Filet Mignon and Jail Island Salmon w. Red Wine Sauce and Lemon Chive Butter 9.00

Veal Tenderloin and Lump Crabmeat w. Sun Dried Tomato Veal Jus and Hollandaise 15.00

Veal Tenderloin and Garlic Shrimp with Cognac Lobster Cream 15.00

Vegetables and Starches

*please select one from each category to accompany your entrée

Vegetables

Buttered Asparagus	Haricot Vert
Brie Creamed Spinach	Seasonal Vegetable Medley
Stir Fry Asian Vegetables	Baby Carrots with Lemon-Honey Glaze
Garlicky Broccoli Rabe	
Roasted Beef Steak Tomato w/Goat Cheese Bread Crumbs	

Starches

Roasted Garlic Mashed Potatoes	Lobster Mashed Potatoes (3.00 supp)
Crushed Butter Poached Potatoes	Wild Mushroom Gnocchi
Goat Cheese-Potato Croquettes	Twice Baked Potato w. Bacon, Chives, Cheddar
Roasted New Potatoes with Parsley	Vegetable Risotto with Pecorino Romano

Children's Menu

12 Years of Age and Under

\$20.00 / Child to Include Appetizer, Entrée and Dessert

\$25.00 / Child to include Soda Bar

Appetizer

Garden Salad Red Wine Vinaigrette

Traditional Caesar Salad

Soup of the Day

Entrée

Individual Cheese Pizzas

8oz Beef Sirloin Burger w. French Fries

Fettuccine Alfredo

Jumbo All Beef Hot Dog w. French Fries

Double Decker Grilled Cheese w. Waffle Chips

Chicken Fingers w. Barbecue Dipping Sauce, French Fries

Fried Flounder with French Fries

Dessert

Double Fudge Chocolate Brownie with Vanilla Ice Cream

Stewart's Root Beer Float with Whipped Cream and Cherry

Triple Chocolate Layer Cake

Cheesecake w/ Caramel Drizzle

Ice Cream or Sorbet

Desserts**Suppl.**

Warm Chocolate Torte, Mocha Ice Cream, Espresso Anglaise

Tahitian Crème Brulee, Raspberry Sorbet

Key Lime Tart Raspberry Puree

Raspberry- White Chocolate Cheesecake w/ Fresh Raspberries, Whipped Cream

2.00

Peanut Butter Blast, Chocolate Cake, Peanut Butter Mousse, Reese's Cup Crumble

Tira Misu w/ Rum Anglaise

Ice Cream or Sorbet

All Desserts include Coffee and Tea

Dessert Buffets (Please select Four)

Mini Crème Brule Spoons

Key Lime Tarts

Individual Chocolate Cakes

Tira Misu

Carrot Cake with Cream cheese Icing

Chocolate Cake

Assorted Cookies and Brownies

Include Coffee and Tea

*5.00 Supplement with Price Fix Dinner or

*8.00 Without a Dinner Package

Bar Selections

Premium Open Bar (per person)

1st hour- \$12.00 - 2nd Hour-\$8.00 - \$7.00 each additional hour - *3 Hour Minimum

Premium Bar Brands to Include:

Scotch – Dewars, Cutty, J & B, Chivas*** Whiskey – Seagram 7, VO, CC, Crown Royal***
Vodka – Smirnoff, Absolut, Finlandia, Stolichnaya*** Gin – Boodles, Bombay, Beefeater,
Tanqueray*** Bourbon–Jack Daniels, Old Granddad, Southern Comfort***

Top Shelf Open Bar (per person)

- 1st Hour - \$13.00 – 2nd Hour- \$10.00 - \$8.00 each additional hour - *Three Hour Minimum

Top Shelf Bar Brands to Include:

All Premium Brands Plus: ***Scotch – Johnny Walker Black & Red, Chivas, Glenlivet 12 yr
***Whiskey –Jameson, Bushmills ***Vodka –Ketel One, Belvedere, Chopin, Grey Goose ***Gin
– Tanqueray 10, Bombay Sapphire ***Bourbon –Knob Creek, Makers Mark, Wild Turkey *Top
Shelf Bar to also include: * House Wine *Bottled Beer

Consumption Bar

Special Amenities

Valet	2.00 per person min 30pp
Bartender Fee	50.00 per 50 Guests per hr
Carver / Attendants	75.00 per Attendant
Audio Visual Equipment	
*Slide Projector	125.00
*Screen	100.00
*Laser Pointer	75.00

Daddy O List of Recommendations and Off Premise Catering Sites

Brant Beach Yacht Club –

Available for Wedding Receptions up to 225 guests

59th Street and Bayview Ave

Brant Beach NJ

609.494.4485

www.bbyc.net

Long Beach Island Foundation of the Arts

Available for Receptions up to 170 Guests

120 Long Beach Blvd

Loveladies, NJ

609.494.1241

www.lbifoundation.org

Surf City Yacht Club

Available for Receptions up to 125 Guests

9th Street and the Bay

Surf City NJ

609.494.1532

<http://www.scyc-nj.org/>

Ann Coen Photography

Surf City

www.anncoen.com

609-713-7958

A Flower Shop

Ship Bottom

609.494.5454

World Entertainment

610.688.8886

Estimated Charge Worksheet – Based Upon _____ Guests

Hors D'oeuvres	_____
Menu	_____
Estimated Cocktails / Wine / Champagne	_____
Cordials	_____
Sub – Total	_____
20% Gratuity	_____
6% Sales Tax (Food Only)	_____
Bartender Fee(s) at 50.00/each per hour	_____
Chef Attendants at 75.00 /each	_____
Audio Visual	_____
Miscellaneous / Table Rental	_____
Total	_____
Average Price Per Person	_____

The above charges are estimates; actual charges will be based on consumption and final guarantee. Menu prices may be confirmed three months prior to your date

Directions to the Daddy O Hotel and Restaurant

From the North (New York, North Jersey, Connecticut & Boston)

Travel South on the New Jersey Parkway. Merge onto New Jersey Route 72 East via Exit 63. Travel out Route 72 to Long Beach Island. Turn Right onto Long Beach Blvd.

Travel South on the Boulevard to 44th Street in Brant Beach. Daddy O will be on your left side.

From the South (South Jersey, Atlantic City, Cape May)

Travel North on the New Jersey Parkway. Merge onto New Jersey Route 72 East via Exit 63. Travel out Route 72 to Long Beach Island. Turn Right onto Long Beach Blvd. Travel South on the Boulevard to 44th Street in Brant Beach. Daddy O will be on your left side.

From the West (Philadelphia, Western PA, Ohio)

Travel East on New Jersey Route 70. Merge onto New Jersey Route 72 East toward Long Beach Island. Travel out Route 72 to Long Beach Island. Turn Right onto Long Beach Blvd. Travel South on the Boulevard to 44th Street in Brant Beach. Daddy O will be on your left side.